

ABSTRACT

Currently there is only two ways to clean a barbeque grill: One way is with messy solvents or cleaners that need to be sprayed on and scrubbed. The problem with this procedure is the labor, the mess, and the removal of the “flavor” of the grill. The other cleaning method is to heat the grill up and scrub with a wire brush, however, because the grill never gets enough heat to bake away the residue, this procedure only partially cleans the grill and does not remove all of the old food remnants. Additionally it is a waste of propane on gas grills.